

CHOCOLATE MACADAMIA

From the Ultimate Cookie, 1409 Haight St., San Francisco. This combines two of the best ingredients ever to marry: Macadamia nuts and chocolate.

INGREDIENTS:

- $\frac{1}{2}$ pound sweet butter
- 2 cups sugar
- $1\frac{1}{2}$ tablespoons vanilla
- $\frac{1}{2}$ tablespoon water
- 4 eggs
- $1\frac{1}{2}$ cups all-purpose flour
- $1\frac{1}{2}$ cups cocoa
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ cup semisweet chocolate chips
- 4 cups macadamia nuts, whole and halved

INSTRUCTIONS: Preheat oven to 325°. Cream butter and sugar together. Add vanilla, water and eggs; mix. Sift flour, cocoa and baking soda together, then mix into above mixture. Add chocolate chips and macadamia nuts. Bake in preheated oven for about 8 minutes.